

CLEAN VERSION OF REWRITTEN, ADDED, AND/OR CANCELLED

CLAIMS PURSUANT TO 37 C.F.R. §1.121 (c)(1)(i)

IN THE CLAIMS:

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Please cancel claims 19-30.

Please rewrite the claims as follows:

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1. (Amended Twice) A method for producing a food product containing conjugated linoleic acid esters comprising:

a) providing:

i) linoleic acid esters,

ii) an alcoholate catalyst,

iii) a foodstuff;

b) treating said linoleic acid esters with said alcoholate catalyst to provide conjugated linoleic acid esters;

c) treating said conjugated linoleic acid esters under conditions such that the volatile organic compound content of said conjugated linoleic acid esters is less than 5 ppm;

d) combining said foodstuff with said conjugated linoleic acid esters from step (c) to produce a food product.

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~~4. (Amended Twice) The method of Claim 1, wherein step (c) further comprises treating said conjugated linoleic acid esters with an adsorbing agent, providing an antioxidant and combining said antioxidant with said conjugated linoleic acid esters and said foodstuff in step (b) to produce said food product.~~

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~~7. (Amended Twice) A method for producing a food product containing conjugated linoleic acid comprising:~~

~~a) providing:~~

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- i) linoleic acid esters,
 - ii) an alcoholate catalyst,
 - iii) a foodstuff;
 - b) treating said linoleic acid esters with said alcoholate catalyst to provide conjugated linoleic acid esters;
 - c) treating said conjugated linoleic acid esters to provide conjugated linoleic acid; and
 - d) treating said conjugated linoleic acid esters under conditions such that the volatile organic compound content of said conjugated linoleic acid esters is less than 5 ppm;
 - e) combining said foodstuff with said conjugated linoleic acid esters from step (c) to produce a food product.

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10. (Amended Twice) The method of Claim 7, wherein step (d) further comprises treating said conjugated linoleic acid esters with an adsorbing agent, providing an antioxidant and combining said antioxidant with said conjugated linoleic acid and said foodstuff in step (b) to produce said food product.

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13. (Amended Twice) A method for producing a food product containing conjugated linoleic acid triglycerides comprising:

- a) providing:
 - i) linoleic acid esters,
 - ii) an alcoholate catalyst, and
 - iii) a foodstuff; and
- b) treating said linoleic acid esters with said alcoholate catalyst to provide conjugated linoleic acid esters;
- c) incorporating said linoleic acid esters into triglycerides to provide triglycerides containing conjugated linoleic acid moieties; and
- d) treating said triglycerides containing conjugated linoleic acid moieties under conditions such that the volatile organic compound content of said triglycerides containing conjugated linoleic acid moieties is less than 5 ppm;

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e) combining said foodstuff with ~~said triglycerides~~ containing conjugated linoleic acid moieties from step (c) to produce a food product.

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16. (Amended Twice) The method of Claim 13, wherein step (d) further comprises treating said triglycerides containing conjugated linoleic acid moieties with an adsorbing agent, providing an antioxidant and combining said antioxidant with said triglycerides and said foodstuff in step (b) to produce said food product.
